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TITLE: FOOD USING PROCESSED PRODUCT OF SOYBEAN HYPOCOTYL

PUBN-DATE: February 22, 2000

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APPL-NO: JP10227857

APPL-DATE: August 12, 1998

INT-CL (IPC): A23L 1/30; A21D 13/08; A23L 1/29; A23G 3/00; A23L 1/10

ABSTRACT:

PROBLEM TO BE SOLVED: To provide a food having a good flavor and making it possible to simply take isoflavone in a high concentration by using a soybean hypocotyl extract obtained by subjecting soybean hypocotyls to a dry heating treatment and subsequently extracting the treated soybean hypocotyl with an aqueous solvent.

SOLUTION: This food using the processed product of soybean hypocotyls contains a soybean hypocotyl extract in an amount of 0.01-40 wt.% (converted into the dry solid content) based on the water-containing product of the food, wherein the soybean hypocotyl extract is obtained by subjecting the soybean hypocotyls to a dry heating treatment and subsequently to an extraction treatment with an aqueous solvent. In more detail, the food contains the exemplified soybean hypocotyl extract in an amount of 0.01-40 wt.% (converted into the dry solid content), wherein the soybean hypocotyl extract is obtained by subjecting the soybean hypocotyls to a dry heating treatment at 140°C for 20 min and subsequently to two stage extraction operations comprising extraction- treating the soybean hypocotyls at 20°C for 4 hr and subsequently extraction- treating the soybean hypocotyls with 98°C hot water for 10 min. Isoflavone can simply be taken in a high concentration.

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